



Lunch Spring 2022

Ask for our daily set lunch

Please inform staff of any food allergies prior to placing your order.

Ginett Restaurant & Wine Bar
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Cheese & Cold Cuts

Selection of 2 Cheese	18
Selection of 3 Cheese	24
Selection of 5 Cheese	34
Cold Cut Selection	26
Selection of 3	
G-Board	35
3 cheese, 3 cold cuts	
1 Meter Board	58
5 cheese, 5 cold cuts, 1 pâté	

Pâtés & Terrines

Pork Rillettes	16
Homemade with Kurobuta pork	
Old World Country Pâté	16
Kurobuta pork, Cognac, pistachios	
Le Pâté en Croûte	19
Kurobuta pork and French foie gras in homemade puff pastry	

Salads

Cobb Salad	
Romaine lettuce, bacon, blue cheese, hard boiled egg, tomatoes, red onions, red wine vinaigrette	
Greek Salad (v)	
Mixed mesclun, roasted peppers, tomatoes, cucumber, red onions, olives, feta cheese, balsamic vinaigrette	
Niçoise Salad	
Mixed mesclun, tuna chunks, tomatoes, red onions, hard boiled egg, olives, balsamic vinaigrette	
Caesar Salad	
Romaine lettuce, croutons, hard boiled egg, parmesan cheese, capers, bacon, classic Caesar dressing	
All Greens Salad (v)	
Baby spinach, lettuce, cucumber, avocado, broccoli, pumpkin seeds, Greek yoghurt dressing	
Chilito Salad (vg)	
Romaine lettuce, pico de gallo, guacamole, black beans, red onions, tortilla chips, spicy piquillo dressing	
Add protein	
Roasted Chicken	4
Grilled Beef	6

Sandwiches & Burgers

All sandwiches & burgers are served with French fries	
Sandwich of the Day	15
Croque Monsieur	15
Béchamel sauce, Paris ham, cheese, grilled bread	
Add 2 eggs	3
Ginett Burger	18
Angus beef patty, caramelised onions, Gorgonzola, bacon, arugula, thousand island	

Rotisserie

FREE RANGE ORGANIC CHICKEN

Natural free range, antibiotics- & hormone-free, served with salad and roasted potatoes

Half Portion	16
Whole Chicken	26

From the Grill

Scottish Salmon	30
Salmon back served with creamy spinach	
Kurobuta Pork Chop	34
Mashed potatoes, seasonal vegetables, onion gravy	
Steak Frites	34
O'Connor Angus Hanger steak, fries, Parisian butter sauce	

Soups

Traditional French Onion Soup	15
Beef consommé served with gratinated Gruyère croûton	
Lobster Bisque	18
Creamy emulsion, shrimps	

Vegetarian

Vegan BLT Sandwich (vg)	15
Crispy eryngii mushroom, pickled beets, lettuce, tomatoes, dairy-free aioli and toasted sourdough	
Roasted Eggplant (v)	17
Whole roasted, barley, Greek yoghurt, pomegranate	
Vegan Burger (vg)	18
Homemade tofu patty, pico de gallo, dairy-free smoky chipotle mayo, multigrain bun	
Wild Mushroom Truffle Risotto (v)	21
Arborio, truffle essence, mascarpone cream, grilled seasonal vegetables	

Pasta

Using house-made egg tagliatelle

Bolognese	20
Traditional tomato-based meat sauce	
Carbonara	20
Cream, bacon, egg, parmesan	
Olio Scampi	24
Tiger prawns, garlic, chilli, bacon	

Desserts

Crème Brûlée	10
A rich custard infused with Madagascar vanilla	
Ice Cream & Sorbet	12
Three scoops of ice cream or sorbet with seasonal fruits	
Mille-feuille	12
Traditional mille-feuille layered with Madagascar vanilla cream	
Chocolate Tart	12
Pecan ice cream, 70% cacao	
Apple Croustillant	12
Apple, cinnamon and raisins in a fine crunchy dough	
Profiteroles	12
Choux pastry with vanilla ice cream and hot chocolate sauce	
Baba au Rhum	14
Traditional baba au rhum soaked with vanilla-infused rum syrup	
Paris-Brest	15
Choux pastry with hazelnut praline cream	
Molten Chocolate Cake	18
Made with 70% Valrhona Guanaja, topped with vanilla ice cream (20 minutes waiting time)	

(v) vegetarian (vg) vegan

Prices are subject to 10% service charge and 7% government tax.